

Advice for Packers and Shippers of Fresh Produce

PACKING/COOLING FACILITIES

Maintain packing and cooling facilities in good condition to reduce the potential for microbial contamination.

- Remove as much dirt as practicable outside of the packing facility.
- Clean pallets, containers, or bins before use; discard damaged containers.
- Keep packing equipment, packing areas, and storage areas clean.
- Store empty containers in a way that protects them from contamination.
- Establish and maintain a pest control program.
- Maintain temperatures that promote optimum produce quality and minimize pathogen growth.
- Keep air cooling and chilling equipment clean and sanitary.
- Keep water and ice clean and sanitary.
- Manufacture, transport, and store ice under sanitary conditions.

Worker Health and Hygiene

Train employees to follow good hygienic practices including basics, such as proper handwashing techniques.

Offer protection to workers who may have cuts or lesions that may come in contact with fresh produce.

If employees wear gloves, be sure the gloves are used properly and do not become a vehicle for spreading pathogens.

TRANSPORTATION

Proper transport of fresh produce will help reduce the potential for microbial contamination.

Good hygienic and sanitation practices should be used when loading, unloading, and inspecting fresh produce.

Inspect transportation vehicles for cleanliness, odors, obvious dirt and debris before loading.

Maintain proper transport temperatures.

Load produce to minimize physical damage.

More information is available in the complete [Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables](#).